

WP 3 Traceability control mechanisms

Research areas

- Relevant food quality and safety oriented parameters identifying species, stock, geographic origin, production process and temperature history (fresh, frozen, etc.) are analysed in Norway and Japan.

Status 2009

- Sampling of mackerel in Norway (Oct 2009) and Japan (Jan 2010)
- Starting to establish a good co-operation between labs in Norway, Spain and Japan
- Quality and traceability analyses are done
 - Quality control - Histamine, fat content, water properties (low field NMR and physico-chemical analyses)
 - Traceability control - Fatty acid profiles – High field NMR and GC MS
 - Traceability control - DNA analyses
- Data processing in progress

WP 3 Traceability control mechanisms (cont)

Plan for 2010

- Continue the work to establish a good co-operation between labs. A success criterion for this work package.
- Continue the data processing of the samples from 2009
- Sampling of fish in Norway and Japan autumn 2010 (traceability and quality analyses)
- Sampling of mackerel labelled as Norwegian in the Japanese market (traceability control)
- Keep close contact and a good dialogue with all partners in the project (industry and research institutes)